

## Decade of success

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Happy 10th birthday, Depot Street Market.

As with any entrepreneur looking to launch a business, shop owner and manager Sue Turley thought about filling a void.

"I was looking for something that Duxbury needed and I thought I would choose takeout meals," said Turley sitting in a corner of the shop at 35 Depot St.

Her thoughts of what would meet the community's needs dovetailed with the mix of skills she would be able to use on the job: all of them. Turley has a background as a financial operations manager who also taught school. She studied biochemistry as an undergrad and earned a master's in business administration.

Turley's family may have helped shape what the mission of Depot Street Market would become. The finest and freshest ingredients blended to make the most healthful of meals, especially for those on a necessary diet.



Owner and manager of Depot Street Market Sue Turley, center, and Wendy Coleman, left, and Leslie Greeley, right, are part of team marking the 10th anniversary of the take and bake food shop.

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"We're all about making sure people know what they're eating," she said.

Whether on a gluten-free diet for celiac illness, a dairy-free diet for food allergies or just needing to pick up a healthy and ready-to-go meal for a family, selections at Depot Street Market fill the bill.

Chef Leslie Greeley is responsible for what meals and food selections are prepared.

"She comes in and makes it happen," said Turley.

Greeley does so each day from 10 a.m. to 3 p.m., balancing her role as a mother. She wants it that way, Turley said.

All employees, except for Turley, are part time. Dishwashers, sales staff and food prep workers help make the day-to-day work of the market successful.

Turley's family played a role too, in Depot Street Market's decade in business. She understands the importance of offering healthy meals that taste good.

Her husband and son have celiac issues. Her daughter has Type 1 diabetes. Experience and lessons feeding her family special diets in earlier years gives her

additional insight.

"That is why we went in this direction and that is why we have been successful," she said.

Now as adults, her son and daughter contribute to the market's growth with their specialized and related knowledge. Daughter Anna, 30, is a nurse practitioner. Son Mike, 28, designed the software for the company's website, [depotstreetmarket.com](http://depotstreetmarket.com).

Turley ventured into the physical location in 2007. When she bought the site, it was a cuisine franchise, known as Entrez Vous. The economy crumbled and the Great Recession took

hold, locally and nationally. The franchise's name disappeared, but not a facet of its earlier self. Depot Street Market was born.

Over the decade she's learned what will work and what won't.

"I have to be here," she said. "No one is going to care about it as much as the owner."

A typical day for Turley may start around "8:30 till whenever," she said.

The menu, over time, continues to be tweaked. In the beginning, comfort foods and now healthier foods are served.

"But we still sell plenty of shepherd's pie," she said.

The menu of choices is changed four times a year. Bringing back the old standards, such as one-pot meals and new choices. Oven-roasted Brussel sprouts, Down East Maine lobster ravioli are among contemporary cuisine. Fresh or frozen, bold or simple, there are meal choices for everyone, and a chance to bring your food home ready to eat or ready to cook. Per its mantra, this is a gourmet take and bake market.

The best seller remains OMG chicken -- three seared chicken breasts brushed with teriyaki sauce, ranch dressing, sprinkled with green onions, cheddar cheese and crumbled bacon.

It's a quiet moment at this particular time of the weekday. Soft music plays in the background. An employee preps food. A customer stops by. The 1,200-square-foot store is tidy and welcoming. A plaque on a wall near the main counter reads: "There is no sincerer love than the love of food."

It's another motto for Turley. That. and inner reminders to herself of her strength and perseverance. She said she's constantly saying to herself, and as the company grew as well, that "you can do it."

That means handling the ups and downs of life, hers and her customers.

"We learn to care about our customers and sometimes we lose them. It can be an emotional weight," she said. "I would have it no other way but it just pulls on your heart strings."